

2023 GRENACHE



APPELLATION

Adelaida District Paso Robles

BLEND

100% Grenache

14.5% Alcohol by Volume

2,255 Cases Produced

FOOD PAIRINGS

Grilled steaks Pastas with meat sauces Rich beef stews Spicy sausages

The 2023 Grenache is Tablas Creek's fifteenth varietal bottling of the signature grape of the southern Rhone Valley. The wine shows the classic lift, red fruit, and spice of the Grenache grape, with remarkable freshness given the cool 2023 vintage.

TASTING NOTES

A nose of boysenberry, red licorice, and potpourri. The palate is full-bodied with flavors of fresh fig, grape jelly, pipe tobacco, and sweet spice. Good structure, with chalky tannins coming out on the finish.

PRODUCTION NOTES

We use most of our Grenache in our Esprit de Tablas and Côtes de Tablas blends each year. However, we feel that this is a grape whose bright fruit, spice and acidity lends itself well to bottling as a single-varietal wine as well. Grenache seems to improve more dramatically with vine age than any other grape we grow, and although we didn't produce our first single-varietal Grenache bottling until 2006, we have made one most years since.

The grapes for our 2023 Grenache were grown on our biodynamic and Regenerative Organic CertifiedTM estate vineyard.

The 2023 vintage began with our wettest-ever winter, replenishing ground water and delaying budbreak. It continued with our coolest growing season in more than a decade, which combined with the late start to produce a harvest roughly a month later than most recent years, beginning in mid-September and not concluding until mid-November. Warm, sunny weather starting in October allowed the later-ripening varieties to reach full maturity. The exceptionally long hangtime and gradual ripening combined to produce fruit with deep colors, remarkable intensity, and noteworthy vibrancy. We believe 2023 has all the hallmarks of a blockbuster year.

For our varietal bottling we as usual chose lots that emphasized Grenache's freshness and avoided riper lots that tend toward higher alcohols. The lots were blended in June 2024 and aged in neutral 1200-gallon oak foudres until bottling in February 2025.





